



SWEET, MEATY
**VINE-RIPENED
CANTALOUPE**
10 for \$1



STRAINED, ASSORTED
**PEACH-NUT
BABY FOOD**
4 oz. jars **25¢** save 9c

GARDEN FRESH
**LONG GREEN
CUCUMBERS**
10¢ lb.



GREEN
**CRISP BELL
PEPPERS**
10¢ lb.

CAMPBELL'S
**PORK &
BEANS**
2 16 oz. cans **25¢**



SWEET
**LARGE NUBIANA
PLUMS**
10¢ lb.

That's refreshing any time of day! 25 ounce jar
Apple Sauce 3 for \$1
Cherry, Grape, Orange, Tropic. 6 in pack
Orange Juice Bars 6 for 39¢
Tropic flavor for tropic dishes! no. 1 flat can
Pineapple 2 for 25¢
Touch of elegance to plain foods. 4 1/2 oz. jar
Olives 3 for 29¢

MAGIC CHEF QUALITY LIQUOR
ARIZONA'S FINEST
**ELDER BRAU
BEER**
6 half quart cans **99¢**
9 YEARS OLD
Doyle Springs Straight Bourbon full fifth **\$3.39**



CHARCOAL FILTERED
**SARNOFF
VODKA**
\$3.69 full quart



MAGIC CHEF DELICIOUS DELICATESSEN
FAMOUS
**OSCAR MAYER
WIENERS**
1-lb. pkg. **49¢**



CHEDDAR CHEESE
**WISCONSIN
LONGHORN**
59¢ lb.

OLD FASHIONED DELICATESSEN
BAKED RIGHT HERE
FRESH FRESH PORK
**HERN
RIBS**
5¢ lb.
PORK
**END CUT
PORK CHOPS**
49¢ lb.

FRESH PACKED
Homade Sauerkraut 22 oz. jar **29¢**

For a tasty summer meal. 1 pound, 3 oz. minimum
Barbecued Chicken \$1.19
Delicious for barbecues and picnics. Regular 45c
Potato Salad lb. 35c
Best Chicago. A tasty treat for all ages. Reg. \$1.19
Kosher Salami lb. 89c

Tropical flavored. One layer, 7" square. Reg. 73c
Banana Square Cake ea. 65c
Fresh fruit flavor in a tender, flaky crust. Reg. 69c
8-inch Peach Pie ea. 59c
White bread, baked fresh daily for you. Large loaf
Buttercrust Bread loaf 33c

DRY
lets 79¢ lb.
Smelt 29¢ lb.
Shrimp 69¢ lb.

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



JAMES A. McLEOD
Anza Executive



ROGER R. ROWLEY
To Crenshaw

**Security Bank Appoints
Two Assistant Managers**

Two new assistant managers of Torrance area branches of Security First National Bank were appointed this week by the bank's executive officers. James A. McLeod will become assistant manager of the 190th and Anza branch. He will be in charge of loans and operation of the bank office in his new position. Roger R. Rowley will become assistant manager at the Artesia and Crenshaw office. Rowley will assist in the supervision of operations and installment lending. An active member of the West Torrance Lions Club, McLeod received specialized bank training at the American Institute of Banking. He joined Security First National Bank in 1955. Rowley is a member of the North Torrance Optimist Club and of the Air Force Reserve Association. He served with the Air Force in the Far East from 1954 until 1958.

WIFE SAVERS

By
BARBARA DUFFY
Southern California Edison Co.
Home Economist



June is the bride's month. She lives in a whirl of entertaining before the wedding. After the honeymoon, a bride enjoys entertaining for her friends in her new home.

The bridal luncheon is the nicest way for a bride to say "thank you" to her attendants. Serve delightfully easy Crab Casserole and for a perfect ending, California Orange Blossom Pie.

- Crab Casserole**
- 1/4 cup chopped green pepper
 - 2 Tbsp. butter or margarine
 - 3 Tbsp. flour
 - 1 cup evaporated milk
 - 1 10 1/2 oz. can condensed cream of celery soup
 - 1/2 tsp. salt
 - 1/4 tsp. pepper
 - 1 tsp. parsley
 - 1/2 cup thinly sliced celery
 - 2 Tbsp. pimiento, chopped
 - 2 7 1/2 oz. cans crab meat, drained
 - 1/2 cup toasted, slivered almonds
 - 1/2 cup cheese cracker crumbs finely rolled

Saute green pepper in butter; blend in flour until smooth. Stir in evaporated milk and condensed cream of celery soup. Add seasonings, celery, pimiento, crab meat and almonds. Pour into a 1 1/2 quart casserole or 8 individual ramekins. Sprinkle top with cheese cracker crumbs. Bake in a moderate oven 350 degrees F for 30 to 35 minutes. Makes 6 to 8 servings.

California Orange Blossom Pie Crust
Thoroughly blend 1-2/3 cups Old Fashioned Ginger Snaps crumbs, finely rolled (about 15 cookies); 1/4 cup softened butter or margarine, 1/4 cup sugar and 1 tablespoon grated orange rind. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a moderate oven, (375 deg. F) 8 minutes. Cool.

Filling
Soften 1 envelope gelatin in 1/4 cup cold water for 5 minutes. Combine in a saucepan 1/2 cup sugar; 3 egg yolks, slightly beaten; 1 6 oz. can frozen orange juice concentrate, thawed; and 1 tablespoon lemon juice. Cook on LOW heat, stirring constantly until mixture thickens and coats a metal spoon. Add gelatin and stir to dissolve. Cool. Beat 3 egg whites until soft peaks form. Add 1/2 cup sugar gradually, beating after each addition. Fold meringue carefully into cooled orange mixture. Pour into crust. Chill 4 hours or until set. Garnish with mandarin orange sections around edge of crust and filling.

**Summer School Classes
End Friday for 12,000**

A delayed vacation from school is just around the corner for nearly 12,000 Torrance students.

The students are in the final week of a six-week summer school session, have been hitting the books since the summer session started June 22. Among those studying during the summer session are 1,638 students who will enter high school in September and 156 academically talented students. Final class meetings will be held Friday, then the students will have a six-week vacation before school opens again in September.

**Radcliffe Heads
Science Section**

William F. Radcliffe, 326 Via San Sebastian, has been named director of the engineering sciences subdivision of the Applied Mechanics Division at Aerospace Corp., El Segundo. Radcliffe, who joined the firm in March, 1963, is a graduate of the University of California and New York University.